

IN THE CLAIMS:

Please amend the claims as follows:

Claim 1 (original): Milk-based chewy sweet, characterised in that it comprises at least one gelatinising substance and milk.

Claim 2 (original): Chewy sweet according to claim 1, comprising at least 1 to 10% gelatinising substance and at least 20 to 70% milk.

Claim 3 (original): Chewy sweet according to claim 2, comprising at the most 50% milk.

Claim 4 (currently amended): ~~Sweet according to any one of the preceding claims~~ Chewy sweet according to claim 1, additionally comprising at least 20 to 80% sugar syrup.

Claim 5 (currently amended): ~~Sweet according to any one of the preceding claims~~ Chewy sweet according to claim 1, additionally comprising at the most 15% very fine sugar.

Claim 6 (currently amended): ~~Sweet according to any one of the preceding claims~~ Chewy sweet according to claim 1, wherein the gelatinising substance is edible gelatine.

Claim 7 (original): Sweet according to claim 6, wherein the gelatinising substance is edible pork jelly.

Claim 8 (currently amended): ~~Sweet according to any one of claims 1 to 7~~ Chewy sweet according to claim 1, wherein the milk is sweetened concentrated milk.

Claim 9 (currently amended): ~~Sweet according to any one of claims 1 to 7~~ Chewy sweet according to claim 1, wherein the milk is an aqueous solution of powdered milk.

Claim 10 (original): Method for the production of milk-based chewy sweets, comprising a step of preparation of a sugar syrup by means of boiling at a temperature of between 100 and 120°C, a step in which the gelatinising substance is added to the boiled sugar syrup, a step of pouring the mass into moulds, and a step of gelatinising, characterised in that the gelatinising substance is added to the sugar syrup without applying heat, and in that, when the gelatinising substance has been dissolved in the syrup, the step of mixing the milk is carried out, the latter being kept at ambient temperature.

Claim 11 (original): Method according to claim 10, wherein the milk is sweetened concentrated milk.

Claim 12 (currently amended): Method according to claim 10 ~~or claim 11~~, wherein the gelatinising substance is edible pork jelly.

Claim 13 (currently amended): Method according to ~~any one of claims 10 to 12~~ claim 10, characterised in that after the said step of mixing the milk, there is a step of checking and regulation of the temperature of the mass, the latter being taken to, and kept at, approximately 90°C.

Claim 14 (currently amended): Method according to ~~any one of claims 10 to 13~~ claim 10, characterised in that it includes the step of aeration of at least part of the mass before it is poured into the moulds.

Claim 15 (currently amended): Method according to ~~any one of claims 10 to 14~~ claim 10, characterised in that the concentration of the mass during pouring into the moulds is kept at approximately 78°Bx.

Claim 16 (currently amended): Method according to ~~any one of claims 10 to 15~~ claim 10, characterised in that the milk mixed with the mass is in a quantity of between 20 and 70% by weight of the mass.

Claim 17 (original): Method according to claim 16, characterised in that the said milk is concentrated milk, and has a refractometric residue of between 70°Bx and 80°Bx.

Claim 18 (currently amended): Method according to ~~claims 10 to 17~~ claim 10, characterised in that it includes at least one step of insertion and mixing of acidifying

substances and/or flavouring substances and/or colouring substances and/or juices in the mass, before it is poured into the moulds.

Claim 19 (currently amended): Milk-based chewy sweet, obtained according to the method in ~~claims 10 to 18~~ claim 10.